

#70 Single Malt IPA & #71 American Pils

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bydgoszcz Pale Ale malt	6 kg (100%)	80 %	5

Yeasts

Name	Type	Form	Amount	Laboratory
Oslo do Pilsa	Ale	Liquid	1000 ml	kveik
Lida do IPA	Ale	Liquid	1000 ml	kveik

Extras

Type	Name	Amount	Use for	Time
Spice	WF, cynk i płatki drożdżowe (TYLKO PILS)	1 g	Boil	5 min

Notes

- Data: 19.09.20
Dla IPA: Mieszanka Citra&Amarillo&Cascade. Łącznie 150g na 10l. 100g na gotowanie, 50g na cichą.
Gotowanie: 4 transze po 25g: 15', 5', 0', WP
litraż: 12,5 l
O-BLG:14 blg
F-BLG: ???
Temp fermentacji: 19,5C -> 22C
Alk: ???

Bez whirlfloc!

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- Dla Pilsa: SH Cascade, 20g na goryczkę, 30g na aromat, coś tam na whirlpool i 25g na zimno
litraż : 13.2 l
O-BLG:11.5 blg
F-BLG:2.8
Temp fermentacji: 19,5C -> 22
Alk: 4.4

MAŁO GORYCZKI! CHUJOZA

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- inne:
pH wody do wystadzenia zbite do okolic 5 - 5.5

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